

6 DINNERS + DESSERT UNDER \$70

*BLT Burgers with Potato Salad *Italian Chicken Pasta

*Tex Mex Meatballs with Salad *BBQ Kielbasa with Yummy Rice

*Beef & Gravy Pasta *Chicken Bacon Ranch Sliders

–Party Banana Bread–

SHOPPING LIST

PRODUCE

- Potatoes (5lb)
- Lettuce
- Avocados (x2)
- Baby Carrots (1lb)
- Tomato (x2)
- Mushrooms (8oz)
- Onion (x1)
- Bananas (x3)

MEAT DEPT

- Bacon (1lb)
- Ground Turkey (2lbs)
- Rotisserie Chicken
- Kielbasa/Smoked Sausage
- Ground Beef (1lb)

DAIRY

- Eggs (6ct)
- Cheddar Cheese (16oz)
- Milk (1pt)
- Cream Cheese (8oz)

PANTRY

- Sriracha/Hot sauce
- Mayo
- Hamburger Buns
- Fettucine Noodles
- Alfredo Sauce
- Breadcrumbs
- Green Chiles (4oz)
- Taco Seasoning
- White Rice (1lb)
- BBQ Sauce
- Rotini Pasta (1lb)
- Brown Gravy Mix
- Ranch Seasoning Slider Buns
- Cake Mix (confetti)

FROZEN

- Green Beans (12oz)
- Corn (12oz)
- Sweet Peas (12oz)
- Broccoli (12oz)

Assuming you have cooking oil, favorite seasonings, mustard,

& Italian Seasoning.

*BLT Burgers with Potato Salad

Need:

10oz bacon

4-5 potatoes (2.5lbs)

mustard/mayo

2 tsp sriracha or hot sauce (optional)

1/3 cup mayo

1lb ground turkey

Hamburger Buns

Lettuce, Tomato (sliced), Avocado (sliced)

Baby Carrots

1. Cook off the whole pack of bacon, but we will only need 2/3 of the cooked bacon for this dish. Once bacon is cooled, chop all the bacon into crumbles. (Store 1/3 bacon in tupperware in the fridge for later).
2. While that is cooking, add chopped potatoes to water and let boil. This will take about 10-15 minutes. Once tender, drain potatoes and place in large bowl. Add mayo & mustard to taste, and season with your favorite seasonings!
3. In a bowl, combine 4 tbsp mayo & hot sauce. Mix well and set aside.
4. In a large bowl, combine remaining mayo, chopped bacon, ground turkey, and favorite burger seasoning. (Since bacon is salty, I try to season with a salt free blend). Mix this well and form patties. I typically make 6 patties!
5. In a large skillet, cook burgers for about 5-6 minutes on each side until fully cooked.
6. Assemble burgers with spicy mayo we made, lettuce, tomato, and avocado. Serve burger with potato salad & baby carrots on the side.

*Italian Chicken Pasta with Green Beans

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Need:

8oz fettucine noodles

8oz alfredo sauce

2 cups water

Italian Seasoning

2 cups Cooked Chicken

12oz bag of frozen green beans

1. In a pot on the stove, combine fettucine noodles (broken into thirds), 8 oz Alfredo sauce, 2 cups water, and Italian Seasoning.
2. Bring to a boil, then reduce and cover. Let this simmer for 15 minutes. Turn off heat and let sit for about 5 minutes.
3. We are going to use a chilled rotisserie chicken, so go ahead and pull all the meat off the bone. We want to use half for tonight's meal and half for another meal. (Place in ziploc bag or tupperware, then store in fridge.)
4. Steam green beans in the microwave per directions.
5. You can combine the chicken and the green beans with the noodles, or you can keep them separate.
6. Use any remaining hamburger buns from burger night, for garlic bread!

*Tex Mex Meatballs with Salad

Need:

1lb ground turkey
1 egg
1/4 cup breadcrumbs
4oz can green chilies
2 tsp taco seasoning
Lettuce (chopped)
Tomato (chopped)
Avocado (chopped)
Shredded Cheddar Cheese

1. Spray a sheet pan or cover in foil or parchment paper. Set this aside.
2. In a large bowl, combine ground turkey, egg, breadcrumbs, green chiles, and taco seasoning. Mix this with your hands until you can form meatballs. I usually make about 10 medium sized meatballs or 16 smaller meatballs.
3. Place the meatballs on the pan and bake in 400 degree oven for about 15-20 minutes. (Timing will depend on size of meatballs). If they start to get too brown but not done, I just turn them about half way.
4. Serve meatballs on salad made with lettuce, tomato, avocado, and shredded cheddar cheese.

*BBQ Kielbasa with Yummy Rice

Need:

1/2 cup fettucine noodles (broken)
1 cup white rice
Favorite Seasonings
2.75 cups water
Kielbasa Sausage
BBQ Sauce
12oz Frozen Corn

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1. In a saucepan, we will make some basic rice. Start with 2tbsp butter or oil in a pan. Add in broken noodles and rice, let this cook for 1-2 minutes. Add your favorite seasonings, I tend to go with a little chicken boullion and garlic & herb seasoning. Add in water and let come to a boil. Reduce heat, cover, and let simmer for 15-18 minutes.
2. While that is cooking, we will cut our kielbasa into slices. (I prefer half moons) Saute this in a skillet with a little oil until the kielbasa starts to brown. Add barbeque sauce to taste, stir well, and remove from heat.
3. Steam the corn in the microwave per bag directions. You can leave this plain or add butter and your favorite seasonings!)

*Beef & Gravy Pasta

Need:

8 oz Rotini pasta

8oz mushrooms (sliced)

1 onion (chopped)

1lb ground beef

1 cup of water

1 pack brown gravy mix

1/3 cup of milk

1 cup shredded cheddar cheese (optional)

12oz sweet peas

1. In a large pot, boil water for pasta. Cook until tender, then drain, and set aside.
2. In a skillet, brown ground beef and drain any excess grease. Add mushrooms and onions to the pan. Cook for 5 minutes until softened/tender.
3. In a small bowl, mix together brown gravy mix and water. Stir well and then slowly add to the pan with the beef & veggies. Bring this to a boil, reduce heat, and stir in milk. Let simmer for 5 minutes.
4. Stir in the pasta and make sure it is well coated in sauce.
5. Serve with shredded cheese on top if you want to! You can also pour the whole mix into a casserole pan, top with cheese, and bake at 400 degrees for 10-15 minutes.
6. Microwave sweet peas per bag directions, and you can mix this in with the pasta, or serve on the side!

*Chicken Bacon Ranch Sliders with Air Fryer Chips

Need:

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3-4 potatoes

oil/favorite seasonings

2 cups shredded cooked chicken

4oz cream cheese (softened)

1 cup shredded cheese

Ranch Seasoning

6 oz cooked bacon (chopped)

Slider Buns

12oz frozen broccoli

1. Wash and slice potatoes into thin rounds. Place these in a bowl and drizzle with oil and seasonings. Air Fry these at 340 degree for about 10-15 minutes. (Timing will depend on thickness of the potatoes) I like to check these half way and stir/shake them.
2. While that is cooking, combine in a large bowl the shredded chicken, softened cream cheese, shredded cheese, Ranch Seasoning, and bacon.
3. Slice slider buns in half, and place bottom half on sheet pan with parchment paper. Spread the chicken mixture on top of the rolls, then bake in 350 degree oven for 5-7 minutes (cheese will melt). Add top of the buns to the sandwiches, and bake another 5-6 minutes until toasty.
4. Steam broccoli in the microwave per bag directions and serve on the side of sliders & potatoes!

